

DEPARTMENT OF DISABILITIES, AGING AND INDEPENDENT LIVING

Division of Licensing and Protection 103 South Main Street Waterbury, VT 05671-2306 http://www.dail.vermont.gov Voice/TTY (802) 871-3317 To Report Adult Abuse: (800) 564-1612 Fax (802) 871-3318

January 28, 2015

Ms. Sonya Saltis, Administrator Saltis Home 1141 Main Street Castleton, VT 05735-7713

Dear Ms. Saltis:

Enclosed is a copy of your acceptable plans of correction for the survey conducted on **December 29, 2014.** Please post this document in a prominent place in your facility.

We may follow-up to verify that substantial compliance has been achieved and maintained. If we find that your facility has failed to achieve or maintain substantial compliance, remedies may be imposed.

Sincerely,

Pamela M. Cota, RN

famlancotapi

Licensing Chief

PC:jl

Division of Licensing and Protection STATEMENT OF DEFICIENCIES (X3) DATE SURVEY (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION COMPLETED AND PLAN OF CORRECTION IOENTIFICATION NUMBER: A. BUILDING: __ B WING 0164 12/29/2014 NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY, STATE, ZIP CODE 1141 MAIN STREET SALTIS HOME CASTLETON, VT 05735 PROVIDER'S PLAN OF CORRECTION SUMMARY STATEMENT OF DEFICIENCIES (X5) COMPLETE DATE (X4) ID PREFIX PREFIX (EACH DEFICIENCY MUST BE PRECEDED BY FULL (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE TAG REGULATORY OR LSC IDENTIFYING INFORMATION) TAG DEFICIENCY) R100 Initial Comments: R100 An unannounced onsite re-licensing survey was conducted and completed by the Division of Licensing and Protection on December 29, 2014. The findings include the following: R104 V. RESIDENT CARE AND HOME SERVICES R104 Policy Already In Place.
Admission Agreement
Completed 1/23/15.
Manager responsible to
make sure deficiency
does not happen again
Sonya Salahis SS=A 5.1 Admission 5.2.a Prior to or at the time of admission, each resident, and the resident's legal representative if any, shall be provided with a written admission agreement which describes the daily, weekly, or monthly rate to be charged, a description of the services that are covered in the rate, and all other applicable financial issues, including an explanation of the home's policy regarding discharge or transfer when a resident's financial status changes from privately paying to paying with SSI or ACCS benefits. This admission agreement shall specify at least how the following services will be provided, and what additional charges there will be, if any: all personal care services; nursing services; medication management; laundry; transportation; toiletries; and any additional services provided under ACCS or a Medicaid Waiver program. If applicable, the agreement must specify the amount and purpose of any deposit. This agreement must also specify the resident's transfer and discharge rights, including provisions for refunds, and must include a description of the home's personal needs allowance policy. (1) In addition to general resident agreement requirements, agreements for all ACCS participants shall include: the ACCS services, the specific room and board rate, Division of Licensing and Protection
LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE JONG-Salty STITLE Manager

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RIDY-RASI POC'S accepted 1/27/15 MBertrandRN/PME

STATE FORM

(X6) DATE

Division of Licensing and Protection

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	NT OF DEFICIENCIES I OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	I -	LE CONSTRUCTION	(X3) DATE SURVEY COMPLETED		
		0164	B. WING		12/29/2014		
NAME OF	NAME OF PROVIDER OR SUPPLIER STREET ADDRESS, CITY. STATE, ZIP CODE						
SALTIS	HOME		NSTREET ON, VT 057	35			
(X4) ID PREFIX TAG	(EACH DEFICIENCY	TEMENT OF DEFICIENCIES 'MUST BE PRECEDED BY FULL SC (DENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPERTION OF THE APPROPERTIES OF THE A	D BE COMPLETE		
R104	the amount of person provider's agreeme and Medicaid as so This REQUIREMEN by: Based on record reinterview, the facility residents in the san agreement prior to (Resident #1). The Per medical record #1 was discharged He/she was readmin manager confirms to provide the san agreement prior to	onal needs allowance and the nt to accept room and board	R104				
R161 SS=F	5.10 Medication 5.10.b The manager for ensuring that all according to the hordesignated staff are and procedures. This REQUIREMENT by: Based on observation manager of the facing medications are hapolicies. The finding	Management er of the home is responsible medications are handled me's policies and that e fully trained in the policies NT is not met as evidenced on and staff interview, the lity failed to ensure that all indled according to the home's gs include the following:	R161	Policy Already I Please. Importance medication catinest being laded with the to our attention will be followed a more diligently. her with all stoff Completed i 123/15.	ASIA SUND		

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Division	of Licensing and Pro	otection			FORM APPROVED
AND PLAN OF CORRECTION I IDENTIFICATION MUNRED: I		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		0164	B. WING		12/29/2014
NAME OF PROVIDER OR SUPPLIER. STREET ADDR		DRESS, CITY,	STATE, ZIP CODE		
SALTIS I	HOME		N STREET ON, VT 05	735	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)			PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPROF DEFICIENCY)	D BE COMPLETE
R161	Continued From pa	ge 2	R161	<u> </u>	
	unlocked and conta medications for toda Prescription medica of schizophrenia, de 7 of 8 residents. Co Attendant confirmed the time of the tour. Per facility policy the locked at all times u	tion utilized for the treatment epression and constipation for onfirmation by the Resident d that the cart was unlocked at emedication cart is to be kept nless dispensing y Manager confirmed at 9:50		* Manyer is respond to Sollow through the is done. Songe & ch	
R247 SS=C	VII. NUTRITION AN	D FOOD SERVICES	R247	New Policy atte	hed
	labeled, dated and f (1) At or below 40 c	food and drink shall be held at proper temperatures: legrees Fahrenheit. (2) At or Fahrenheit when served or		New Policy attended 1/23/15 Completed 1/23/15 Marager is response to make nue the followed through	510'e
	by: Based on observation interview the facility perishable foods are safe food handling. Per inspection of the freezers in the facility found to have therm confirm that routine temperatures does in one way to assure that	T is not met as evidenced on and confirmed by staff failed to assure that all estored in accordance with etwo (2) refrigerators and y on 12/29/14, both were ometers present, but staff recording of refrigerator not occur. Therefore, there is at all perishable foods have edance with safe food			

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Division of Licensing and Protection					, 4.44.4.1.14.4.4.2.2
AND PLAN OF CORRECTION I IDENTIFICATION NUMBERS I		1	LE CONSTRUCTION	(X3) DATE SURVEY COMPLETED	
		0164	B. WING		12/29/2014
NAME OF I	PROVIDER OR SUPPLIER	STREET AD	DRESS, CITY,	STATE, ZIP CODE	
SALTIS I	НОМЕ		N STREET ON, VT 057	735	
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOUL CROSS-REFERENCED TO THE APPROF DEFICIENCY)	D BE COMPLETE
R247	Continued From pa	ge 3	R247	,	
	handling.				ļ
R249 SS=E	VII. NUTRITION AN	ID FOOD SERVICES	R249	New Policy Attach	25.
	7.2 Food Safety an	d Sanitation		Manager's respons	idele
		all assure that food handling ues are consistent with safe ces.		New Policy Attach Completed 1/23/15 Manager is respons to make sue this followed through	
	by: Based on observation interview the facility handling and storage	IT is not met as evidenced on and confirmed by staff failed to assure that food e techniques are consistent ling practices. The findings			
	Per observation on were stored in the o	12/29/14, the following foods dry storage area:			
		ockages of jello/pudding/pie milk with out dates ranging 2013.			
	Two partially used c with out dates of 20	ontainers of marshmallow fluff 12.			
	A bottle of ranch dre 20, 2013.	ssing with an out date of April	•		İ
; !		t container of Buttermilk, ator with an outdate of			
		ade by the facility manager, s should not be used and scarded.			

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Division of Licensing and Protection						
AND DIANGE CORRECTION DENTIFICATION NUMBER		1 ' '	E CONSTRUCTION	(X3) DATE SURVEY COMPLETED		
	0164	B. WING		12/29/2014		
NAME OF PROVIDER OR SUPPLIER	STREET AD	DRESS CITY,	STATE, ZIP CODE			
SALTIS HOME		N STREET I'ON, VT 05735				
PREFIX (EACH DEFICIENC)	NTEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPRODEFICIENCY)	D BE COMPLETE		
R251 VII. NUTRITION AI SS=E	ND FOOD SERVICES	R251		:		
protect from dust, i leakage, unnecess sources of contami This REQUIREME by: Based on observat facility failed to produst, insects, roder all other sources of include the followin Per observation/inscabinets, on 12/29/area contained the A box of dry cereal secured. A plastic gallon con A partially used box not secured. Per interview with the was made that the	drink shall be stored so as to insects, rodents, overhead ary handling and all other nation. NT is not met as evidenced ion and staff interview, the tect stored dried food from ints, unnecessary handling and if contamination. The findings g: spection of the kitchen storage 14 at 9:30 AM, the dry storage		New Policy Attack Completed 1/23/15 Manager is responded staff is educed on policy and foll it out. (5)	rod. rsible ted ilous		

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Saltis Home Food Storage Policies Check Refrigerators and Freezer Temp

Check Temperature of Refrigerators and Freezers Each Day. Circle that you checked and initial that temperatures were within recommended temperature. At or below 40 degrees Fahrenheit for Refrigerators.

All Food must be marked when opened of the date opened. Any loose food must be stored in a closed container and marked when opened.

The manager will go through food weekly to double check expiration dates.

All staff must check dates before serving food. Dispense any food that is of any question of expiration date or has expired.

Dates/ Circle and Initial. Any issues call manager immediately.

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1	<u>6</u>	11	<u>16</u>	<u>21</u>	<u>26</u>	<u>31</u>	
2	7	<u>12</u>	<u>17</u>	<u>22</u>	<u>27</u>		
3	8	<u>13</u>	<u>18</u>	<u>23</u>	<u>28</u>		
4	9	14	<u>19</u>	24	<u>29</u>		
5	10	<u>15</u>	20	<u>25</u>	<u>30</u>		

This sheet will be stored in the kitchen on a clipboard.